

**37069 to 37083—Continued.** (Quoted notes by Dr. Yamei Kin.)

**37073.** "White apricot, round late variety, from Chihli Province."

**37074 and 37075.** SOJA MAX (L.) Piper.

Soy bean.

(*Glycine hispida* Maxim.)

**37074.** "Yüeh ya tou, literally 'moon-tooth' bean, so called from the edge of the green peeping outside of the black thick skin like the crescent moon in the sky. Is largely used for making bean sprouts, which they say requires a bean that is not mealy or farinaceous, as that kind becomes mushy in the process of germination and has no taste left. Also is good for feeding animals, requiring to be lightly steamed before feeding, not boiled, for then the oil escapes and the flavor is lost. This kind is valued for its oil, which it contains in a great amount, and for making bean curd. This must be grown in a well-drained clay soil; black or moist earth will not do."

**37075.** "Cha tou. Specially used for making bean curd and bean sprouts."

**37076.** VIGNA SINENSIS (Torner) Savi.

Cowpea.

"P'a tou. A mealy, farinaceous bean just to cook in the ordinary way."

**37077.** SOJA MAX (L.) Piper.

Soy bean.

"Huang tou. Used for making bean curd as well as starch and vermicelli."

**37078.** PHASEOLUS AUREUS Roxb.

Mung bean.

"Lü tou. This makes a better quality of starch than anything else. It is curious that in China starch for laundry purposes obtained from maize or wheat is not valued so highly as that made from this bean. Vermicelli is also made from the starch of this bean, and one can at once distinguish it from that made from ordinary starch by the fact that it keeps its clearness and shape much better, no matter how much it is boiled. It also has a better flavor and good keeping qualities. Perhaps it might be an addition to the laundry starches of America, as I fancy it would take a much better gloss, as it is harder than the ordinary starch and would not need so much paraffin added to make a gloss. I doubt if the American palate would care for the vermicelli; it is clear, like glass, and the long strings are surpassingly slippery to eat, worse than the round Italian spaghetti."

**37079.** PHASEOLUS VULGARIS L.

Bean.

"Hung yün tou. Though the bean itself can be eaten, it is usually used with the pod and all, like a string bean, and it is prized generally for its long bearing qualities, producing, once it begins, for three months at least."

**37080.** SOJA MAX (L.) Piper.

Soy bean.

(*Glycine hispida* Maxim.)

"Ching tou. Used only for the oil expressed and fodder purposes."

**37081.** DOLICHOS LABLAB L.

Bonavist bean.

"Kuan tung ching. (The Manchurian peninsula is often spoken of as the Kuan tung district.) The common name is 'old-woman's-ear,' and it is a specialty at the north. The ripe beans can be used like any other